

ROSSO DI MONTALCINO

MONTALCINO DOC

THIS ROSSO DI MONTALCINO D.O.C.G.
IT BEST EXPRESSES THE TRUEST
CHARACTERISTICS OF SANGIOVESE
GROSSO DI TOSCANA.



DENOMINATION
Rosso di Montalcino D.O.C.

ORIGIN
Conti Pitti Ferrandi Montalcino Tuscany,
now owned by the Coppini family.

GRAPES
100% Sangiovese Grosso from Tuscany.

VINEYARD
Southeast. 320 meters above sea level.

TERRAIN
Clay with a good percentage of limestone
and silt.

HARVEST
Last two weeks of September.

VINIFICATION
Soft destemming-pressing, fermentation at
controlled temperature (28 ° C) in tempe-
rature-controlled stainless steel vats for
20 days. Post-fermentation maceration for
one week.

REFINEMENT
6 months in 225 liter medium toasted
French oak barriques.

REFINEMENT IN BOTTLE
Minimum 4 months.

TASTING
Ruby red color with light violet reflections.
Very intense bouquet, of considerable
persistence, fruity with hints of red fruits
and pleasant floral notes. Very structu-
red, savory, consistent flavor, rich in sweet
tannins.

FOOD PAIRING
We recommend a combination with first
courses, roasts, grilled meats and / or fish;
excellent with fresh cheeses.

ALCOHOL
14% vol

SERVICE TEMPERATURE
18-20 °C

SIZE
750 ml